

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 03/25/14    **Time:** 09:30    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 34 °F    **Size:** Quart  
**Processor/Distributor:** Wholesome Country Creamery    **ID#:** 37-166

**Sample Receipt:**

**Date:** 03/26/14    **Time:** 07:55  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology****Sample Group: ES032614-0083**

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
484	4-9-14	Quart	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
485	6-21-14	12 Ounces	Drinkable Yogurt	Not Found		<1 EHSCC/g				
486	6-7-14	12 Ounces	Kefir	Not Found		<1 EHSCC/g				
487	5-21-14	Quart	Yogurt	Not Found		<1 EHSCC/g				
488	4-9-14	12 Ounces	Choc. Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
489		100 mL	In Plant Raw Whole Milk		Not Found		3700 PAC/ml			

**CONTROLS:****Analyzed By:** Susan Beasley**Plating Date:** 03/26/14    **Time:** 09:30**Temperature when Analyzed:** 1.0 °C**Comment:****Approved By:** Susan Beasley

**PAC:** 0**Equip:** 0**Air Density:** 0 /15 min**Diluent and NB:** 0 / -**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow